

FRIED BLUEBERRY PIE

Yield 100

Portion 1 Pie

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
358 cal	50 g	5 g	16 g	0 mg	344 mg	85 mg

Ingredient**Weight****Measure****Issue**

FLOUR,WHEAT,GENERAL PURPOSE

9-7/8 lbs

2 gal 1 qts

MILK,NONFAT,DRY

2-2/3 oz

1-1/8 cup

BAKING POWDER

3-1/4 oz

1/4 cup 3 tbsp

SALT

1-7/8 oz

3 tbsp

SHORTENING

1-1/3 lbs

3 cup

WATER

2-7/8 lbs

1 qts 1-1/2 cup

PIE FILLING,BLUEBERRY,PREPARED

14 lbs

1 gal 2 qts

Method

- 1 Sift together flour, milk, baking powder, and salt into mixer bowl.
- 2 Blend shortening into dry ingredients at low speed until mixture resembles coarse crumbs.
- 3 Add water; mix at low speed only enough to form soft dough.
- 4 On lightly floured board, roll dough into a rectangular sheet, about 1/8-inch thick. Cut into 6 circles.
- 5 Place 1/4 cup filling in the center of each circle. Wash edges of circle with water. Fold over to form a half circle; seal edges with a fork.
- 6 Fry pies, a few at a time, 2 minutes on one side, turn and fry 2 minutes on other side until golden brown. Drain on absorbent paper.

Notes

- 1 Pie crust mix may be used. Omit steps 1 through 3. Use 6 pounds 14 ounces of pie crust mix. Follow manufacturer's directions for mixing. Follow Steps 4 through 6.